Pamplin Vicinity

Pamplin Vicinity, Feb. 5.- We were all glad to see Mrs. Roy Jones back at work today, after being in sick with the flu for a week.

Mr. and Mrs. A. R. Southall, Sr. are spending this week at Louisa, Va. with thir grandchildren, wife Dr. and Mrs. A. R. Southall Jr. are vacationing in Florida.

Mrs. Taylor Inge is recovering at her home here from an illness.

Mr. Robert Williams is a patient in McGuire Hospital, in Richmond.

Mr. and Mrs. Ralph Kress spent the week-end with Mr. and Mrs. James E. Lee, of Brookneal.

Mrs. Roy M. Tolley and son, Roy Allen, Mrs. Juddy Glover, and Mr. Edward Cumby visited Mr. and Mrs. T. D. Harris and family, of Appomattox Sunday evening.

A few from here attended the Goin - McCormick wedding, which took place at the Liberty Baptist Church Saturday evening.

Mr. and Mrs. Raymond Kress spent the week-end in Lynchburg with her parents, Mr. and Mrs. R. L. Jennings.

Mrs. Russel Grey, Miss Inez Garrison, and Mr. and Mrs. Harold Ramsey, all of Lynchburg, visited Mrs. Robert Garrison last week-end and she accompanied them home to spend this week.

Mrs. Sam Anderson, of Appomattox spent the week-end with Miss Cassie Baldwin and Mrs. Ruth Eaton.

Mrs. D. R. Inge is visiting in the home of Mrs. Taylor Inge here.

Mrs. Thurman Wayne and Mrs. Luther Nash were called to Washington due to the illness of their sister last week.

Mrs. L. M. Southall and Mrs. Elizabeth Robinson spent Saturday in Farmville.

Miss Della Hughes, of Baltimore is visiting her mother, Mrs. R. C. Hughes this week.

Mr. and Mrs. W. B. Williams and son, Jimmy, of Richmond, Mr. and Mrs. T. E. Caldwell, of Lynchburg and Miss Josephine Trovier, of Farmville visited Miss Flora Belle Williams last week-end.

Mrs. George Abbitt is sick at this writing.

Miss Ida Harvey, of Darlington Heights was a visitor of relatives in Appomattox and here on Sunday evening.

Mr. and Mrs. Marvin Paulette, of Lynchburg visited Mrs. W. S. Cumby Sunday afternoon.

Mr. and Mrs. Jimmie Davis visited their son and daughter-in-law, Mr. and Mrs. LeRoy Davis, of Richmond last week-end.

Mr. and Mrs. Harold Tolley and son, William, Mr. and Mrs. Milmer and Mrs. Robert Tolley spent the week-end in Richmond.

Mr. and Mrs. Harry Yeatts, of Farmville visited her father, Mr. Tom Davis Sunday evening.

Miss Patti Lee Holmes, of Farmville visited Misses Patsy and Eva Grey Tolley Sunday.

Little Roy Allen Tolley is spending this week with his grandparents Mr. and Mrs. Robert Tolley.

Mr. and Mrs. Cecil Roberts have moved to their new home near Culien.

We are very sorry to hear of the death of our beloved and highly esteemed citizen and good doctor, Dr. P. H. Lukin. He will be greatly missed by our town and community.

Pampin Rt. 1

Pamplin, R. F. D. One.- Johnny Edwards, son of Mr. and Mrs. John Edwards, is improving after an operation at the Virginia Baptist Hospital.

Visiting Mr. and Mrs. Vester Clifton Saturday were Mr. and Mrs. Thomas Pettie, and Mr. and Mrs. Sam Pettie and sons, of Richmond. Mrs. Pettie remained for a week's visit with her niece and sister, Mrs. Annie Meadows, of Farmville.

Mr. and Mrs. Melvin Arrington and family, of Powhatan, spent the week-end with her parents, Mr. and Mrs. George Sizemore.

Mr. and Mrs. D. S. Arrington and family spent last week-end with relatives in Norfolk.

Newspaper advertising set a new high in 1956.

Jews in U. S. aid housing in Israel.

Home Agent's Notes

By Mrs. B. G. Anderson
Home Demonstration Agent

For easy entertaining you just can't beat a buffet supper. This month of February during which we celebrate Valentine's Day, and Washington's Birthday, etc., is a good time for entertaining. The guests do part of the work for you —and love it. Since they serve themselves, they mix and mingle more than when seated at a dinner table. Conversation seems to flow freely and the party gets off to a livlier start. Whether your guest list is short or long, a buffet supper is bound to be informal and fun.

Either a center or side table can be used for serving. If you use your regular dining table in the middle of the room, you can serve from all four sides. However, you may want to push the table against the wall to give more space for guests to circulate, stand, or sit down.

A side table or sideboard, a wall arrangement of flowers or fruit next to the wall is appropriate. The food, plates, flatware, and napkins can be arranged around the other three sides of the table.

There are no strict rules about setting a buffet table. Let convenience and good looks be your keynotes. Place the various dishes so that guests can serve themselves easily as they proceed around the table or walk along beside it.

One logic arrangement is to have a stack of plates and the main dish first in line, then vegetables and or salad, then forks and napkins. The last two can be picked up more conveniently by the guest after he serves his plate. Later, he can come back for coffee or other beverages. You may also want a second and smaller side table for extras such as water pitcher and glasses, bread, butter, pickle or jelly.

The current popularity of the chafing dish is a boon to the buffet supper hostess. Such dishes, equipped with alcohol or canned heat burners, will keep heat hot throughout the serving period. Candle warmers, sold in many stores now, can be used for the same purpose.

After your guest is served, where will he sit? If he takes his plate to the living room, try to have a small table handy near each chair. Even if he holds his plate on his knees, he is sure to want a nearby spot for his coffee cup or water glass. A nest of tables, or a set of small folding tables is grand to have for buffet suppers.

If you feel that people are more comfortable seated at tables of regulation height, way not use card tables and straight chairs? Set each card table with flatware, napkins, and glasses for four in advance. Have serving plates and food on the buffet. Let guests serve themselves, then carry their plates to the tables.

Now, what about dessert? There are several ways in which you can serve this. One is to clear the buffet, then place the desert there so the guests can serve themselves. Another idea is to pass a tray of individual desserts to the guests. Collect plates used for the main course before you start your rounds with the desert.

Yes, a buffet supper is an easy and attractive way to entertain. It's one of the best ways to serve a large crowd in a limited space. And it's simple and pleasant when you're just having a neighbor of two in to watch television for the evening.

Subscription rate: $2.00 a year; payable in advance.

Oakville

Oakville, Feb. 5.- The W. S. C. S. of Mt. Comfort Church will meet Thursday evening at 7:30, at the church.

Mrs. Eilen Moore, Louis Moore, Mrs. Graydon Martin and Mrs. W. Clarke Moore have returned home from Myrtle Beach, after attending the funeral of Mrs. Ravlings Hubbard, sister-in-law of Mrs. Eilen Moore.

Mr. and Mrs. Murrell Gordon and daughter, "Karen," were the Sunday dinner guests of her parents, Mr. and Mrs. Louis Moore.

The Rev. Aaron Smith was the Sunday dinner guest of Mr. and Mrs. Riley Megginson.

Everett Moore spent the week-end with his wife and with his parents, Mr. and Mrs. H. H. Moore, Sr.

The M. Y. F. of Mt. Comfort church had a guest speaker from Lynchburg Sunday night. There was a large crowd present.

We are glad to hear that Fletcher Burge Sr. is better. Hope that it won't be long before he can come home.

Mrs. John Alvis is substituting for Miss Elizabeth Haskins at the Oakville school. We are glad to have her in our community.

Appomattox is a growing town.

WHEN IT RAINS, IT POURS

Denver, Co.- Mrs. Nita Burge, 55, had driven cars without an accident for forty years, until two months ago, when she was involved in her first crash. Since that time, she has had two other crashes. After the last one, in which a male motorist ran a red light and crashed into the right fender of her car, Mrs. Burge painted a big black sign across the damaged fender: "A man id this. She explained that she got tired of people looking at the dent and laughing. "I could just see them thinking 'woman driver,' so I decided to do something about it," she said.

Congressional Democrats have made it plain President Eisenhower would have to fight for parts of his legislative program be outlined in his State of the Union message.

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Complete, full length 78 & 45 RPM
4 HITS ON EVERY RECORD
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New discoveries in grooving make the music fill the groove at the price!
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Never comes due all at once.
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SPENCER Rexall DRUGS
GOOD HEALTH TO ALL FROM REXALL

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LEE THEATRE
New Quiz Show Every Tuesday Night Beginning February 12
SIMPLE QUESTIONS — — SIMPLE RULES
1- Contestants selected from audience.
2. All questions concerning Appomattox.
3- 5-Contestants selected— If they do not desire to serve they may select another person seated near them.
4- Questions will be asked 5 contestants (similar to a spelling bee). The winner will be eligible to answer 5 questions in our cash sweepstake worth $16.00 a week.
5- Everyone eligible— 14 years old or over.

LEE THEATRE
SHOWPLACE OF APPOMATTOX
SHOW TIMES — Sunday, Monday, Tuesday, one show only, 8:05 P. M., feature at 8:30 P. M. Friday and Saturday, first show 7 P. M., last show 9 P. M. (Closed Wed. and Thurs.)
FRIDAY & SATURDAY — — —FEBRUARY 8-9
Fred MacMurray in
At Gunpoint
also Ain't Misbehaving
SUN., MON., — — — — — — FEBRUARY 10-11
Ava Gardner in
Bhowani Junction
TUESDAY — — — — — — FEBRUARY 12
Gene Kelley in
It's Always Fair Weather
Plus: "What do you know about Appomattox?"

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Consult Your Eye Physician Then See Your Guild Optician
GUILD OPTICIANS
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1—1956 FORD V8 customline 4 door, automatic transmission, radio and heater.
1—1955 CHEVROLET 4 door bel air, V8 motor radio heater two tone paint.
1—1954 FORD V8, customline, 4 door, overdrive, radio, heater, two tone paint.
1—1955 BUICK special, 4 door automatic trans., radio heater, new tires.
1—1952 FORD station wagon automatic, trans., radio heater new recondition V8 motor.
TRUCKS
1—1956 FORD 1-2 ton pick up V8 motor, heater.
1—1955 FORD 1-2 ton pick up V8 motor heater, low milage.
1—1952 CHEVROLET 1-2 ton pick up delux cab, radio and heater.
1—1955 FORD 2 ton long wheel base, V8, motor 2 speed axel.
1—1954 FORD 2 ton long wheel base 2 speed axel, equipped with flat body.
1—1952 FORD 2 ton long wheel base, 2 speed axel, equipped with flat body.
GRINELS MOTOR CO.
Your Friendly Dealer
Appomattox, Virginia Phone 2121

Linewall

Linewall, Feb. 4.- My, my, we have to get boats to travel the rain doesn't stop soon.

Rev. and Mrs. Colie Rock their guests over the week-parents, Mr. and Mrs. Rock-mond.

and Mrs. Parks Jennings visit son, Dr. Thomas Jen-Bedford City, on Sunday. ings is on the sick list. for him a speedy get well. Bettie Wheeler and son, Brad, of Lynchburg, spent the week-end with Mr. and Mrs. Ilrby Wheeler.

Mr. and Mrs. Kern Mays visited her sick brother, Mr. Thornhill, of Vera last week. Glad he is better.

Don't fonget, there will be prayer meeting at Bethel Church on Wednesday night of this week, conducted by the pastor, the Rev. Aaron Smith.

Mr. and Mrs. Wallace Bondurant and family, and Mrs. Tom Davidson and son, Edward visted Mr. and Mrs. W. T. Younger at Rustburg on last Sunday.

Sorry to hear that Mr. Street Thornhill is sick and in the Virginia Baptist Hospital. Hope for him a speedy recovery.

Mrs. John Hurt and Mrs. A. B. Johnson, of Richmond, and Mr. and Mrs. Henry Beard and Lawrence, were the dinner guests of Mrs. J. H. Beard on Sunday.

Sorry to hear that Miss Winfred Lee and Mr. Adolphus Moore are on the sick list. Hope for both a speedy recovery.

Mrs. J. H. Beard received word last week of the birth of another grandchild, born to Mr. and Mrs. Thomas Harden in the Lynchburg Hospital, a girl, named Wanda Sue.

The farmers are all very busy getting their tobacco ready for market. There are only a few more days left to sell tobacco this season.

Glad to hear that Mr. Tommie Bondurant has returned to his home at Concord, after being in a Richmond hospital for several months.

Reserved Seats

Suitor: Do you ever peep through the keyhole when I am sitting in the parlor with your sister?

Small brother (with a burst of candor): Sometimes, when mother ain't there.

Young Adult Farmers Meet

The Pamplin Adult Farmers Evening Class will start tonight. The first meeting will be held in the Pamplin School building tonight at 7:30 o'clock. J. N. Jennings, the County ACF office manager, and John Hudson, mathematics and science teacher at Appomattox High School, and ACF Surveyor during the summer, will be present to lead a discussion on "Land Surveying."

The Pamplin Adult Farmers Evening Class is co-sponsored by the Pamplin Ruritan Club and the County Vocational Agriculture Department. The Ruritan Club's agricultural advisory committee recently met to make plans for the evening class. This committee consists of Cecil Ligon, Eugene Sears, Luther Nash, James Rosser, and Earl Smith. A series of ten classes is planned. Topics and discussion leaders for the first six classes have been set up as follows:

February 7: Land Surveying, by J. N. Jennings and John Hudson

February 14: Keeping Farm Records, by W. L. Motley

February 21: Study of Lime and its Farm Use, by H. B. Pack

February 28: Maintaining Soil Fertility, by W. L. Motley

March 7: Controlling Alfalfa Insects, by James A. Smith, County Agricultural Agent

March 14: Controlling Brucellosis (Bang's Disease) by H. B. Pack.

Other class topics and discussion leaders are to be chosen by members at tonight's meeting.

Last year twenty-eight members were enrolled in this class. Attendance was good and many good discussions were held. These classes are planned to try to bring some of the latest ideas and methods to the attention of farmers in the community. All local farmers are invited to enroll and attend.

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NOW is the time, to re-model that ATTIC, BASEMENT (into a RECREATION ROOM) KITCHEN OR BATH with plastic and asphalt tile, PLYWOOD PANELING &c., and you will be "DELIGHTED WITH THE BEAUTIFUL RESULTS."
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Sarah Anne's COOKING CLASS

When buying less expensive cuts of meat you sacrifice nothing, as many of the cheaper cuts have more flavor and juiciness. However, you should always insist on high quality branded beef which has the packer's brand name as well as the government stamp of quality.

Pot Roast With Vegetables
3 1-4 lbs. chuck or bottom round beef
1 tablespoon melted fat
4 tablespoons flour
2 teaspoons salt
2 cups boiling water
2 large onions peeled
2 seeded green peppers
2 cups canned tomatoes
6 medium carrots
6 medium potatoes
1 cup diced celery

Sear the meat on all sides in the melted fat in a skillet. Then place in a large covered kettle. Pour off all but 2 tablespoons of the fat left in the skillet. Add flour, salt and pepper and stir until smooth. Add the water gradually, stirring constantly. Cut the onions in quarters, cut the pepper into strips, pare the carrots and potatoes. Arrange with the celery and tomatoes around the meat. Pour the thickened liquid over all. Cover and bake in an oven 425 degrees for 2½ hours.

Spicy Frankfurters
1 lb. frankfurters
2 tablespoons flour
3 tablespoons water
1 cup water
3-4 cup catsup
3 tablespoons vinegar
1 tablespoon sugar
1 teaspoon prepared mustard.

Cut frankfurters in half lengthwise. Place in a deep covered skillet. Combine the flour with the 3 tablespoons of water, add remaining ingredients and pour this sauce over the frankfurters.

Cover and bring to the boiling point, then turn heat very low and simmer for 20 minutes. Serve with the sauce over them.

Camelon of Beef
2 lbs. round steak
3 tablespoons bread crumgs
Grated rind of half a lemon
2 tablespoons chopped parsley
1 small onion chopped
2 tablespoons melted margarine
1 egg
Salt
Pepper

Chop the meat finely or run it through a meat chopper. Add the bread crumbs, lemon rind, onion, parsley, margarine, seasonings and beaten egg. Mix well and form into a long roll. Lay on a greased tin and cover with greased paper. Bake 3-4 hour in an oven 350 degrees, basing every ten minutes with a little melted margarine or drippings.

Grilled Hamburgers
2 lbs. bottom round of beef, ground twice
2½ teaspoons salt
Pepper
2 eggs
2 teaspoons prepared mustard
2 teaspoons bottled condiment sauce

Combine all ingredients and mix together until well blended. Shape into 8 patties. Cook in a skillet until done turning once. Serve on toasted hamburger buns.

Chuck Pot Roast
4 lb. chuck roast, boned and tied
2 tablespoons shortening
1½ tablespoons salt
Pepper
1 medium onion sliced
1-2 cup diced carrots
1-2 cup celery
1 cup water
2 bay leaves

Use a heavy cast iron or aluminum kettle for cooking roast. Place the shortening in the kettle and heat until melted. Wipe off the meat with a damp cloth and rub the entire surface with the flour mixed with salt and pepper. Place the roast in the kettle and brown on all sides in the melted shortening. Add vegetables, water and bay leaves. Cover and cook over low heat for about 3 hours or until meat is tender. Turn once or twice during the cooking.

Stuffed Breast of Veal
1-2 to 3 lb. breast of veal
3 cups bread stuffing
4 or 5 strips of salt pork
1 cup water

Stuff veal with stuffing and close opening by sewing or by inserting toothpicks. Place a wire rack in an uncovered roaster. Lay salt pork strips over top. Add the cold water and roast in an oven 325 degrees, allowing 35 minutes per pound. Make gravy from drippings in pan.

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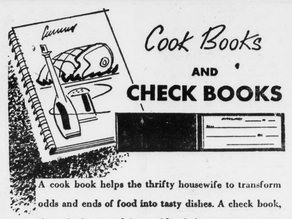
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A cook book helps the thrifty housewife to transform odds and ends of food into tasty dishes. A check book, through the record it provides, helps in the financial management of the family's funds.
Yes, in most homes, the check book is just as important as the cook book—or more so. You are invited to carry your Checking Account at this bank.
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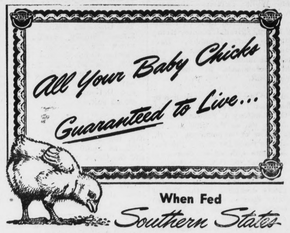

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